



SHARE  
THE **SPARK**

**PIZZA DOUGH BALLS**

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**HANDLE WITH CARE**  
**THIS BOX CONTAINS DRY ICE**

Dry ice is extremely cold and can burn if handled incorrectly.  
Please do not touch with bare hands.

If there's no dry ice left in the packs, dispose of them immediately.  
If solid dry ice remains, place the packs in a well-ventilated area so it  
can evaporate before disposing.

Always keep away from children.

# EVERY PIZZA ADVENTURE BEGINS AT THE BASE.

Make pizza *pronto* with our NEW 9-ounce frozen dough balls – now made with our very own Ooni '00' Style Flour with wheat grown in America. Our dough is super-stretchable, soft and easy to handle, delivering incredible texture and flavor whether you're a pizza pro or just starting out. Each ball can make a 12-inch pizza, so you're always just a thaw, stretch and bake away from top-tier pizza.



## AUTHENTIC HOMEMADE PIZZA STARTS HERE.

### OUR METHOD

STEP 1

Remove dough balls from the freezer and take them out their little bags. Space out 1" apart in a large tray with a damp towel or in proving containers with a lid. Place the tray in the fridge and defrost there for 12-24 hours. If you're short on time, leave the tray at room temperature (68-72 °F) for at least 5 hours.

STEP 2

Once defrosted, sprinkle with a small amount of flour or semolina and gently shape into smooth balls. Return the shaped dough to the tray or container, smooth side up and spaced out. Cover with an air-tight lid or a clean, damp towel.

STEP 3

Let the dough balls prove at room temperature (68-72 °F) for 2-4 hours before cooking. **Top tip:** the warmer the room the faster the prove so allow for extra time on those colder days!

STEP 4

Before stretching the dough, fire up your oven. An Ooni oven will be ready once the centre of the baking stone reaches 800 °F. For conventional ovens, set temperature to 500 °F.

STEP 5

We recommend hand stretching the dough. Check out our YouTube channel from the QR code for helpful hints & tips. The base should be around 12" in diameter once stretched.

STEP 6

Dust your pizza peel with flour or semolina before laying the stretched base on top. Add your toppings. **Pizza oven:** launch pizza, turn every 20-30 seconds as it cooks. **Conventional oven:** cook for 10-15 minutes, rotating halfway, until you have an even bake.

HEAD TO THE OONI YOUTUBE PAGE FOR EXPERT TIPS, RECIPES AND VIDEOS ON CREATING THE PERFECT PIZZA AT HOME!



Scan this QR code!

### Nutrition Facts

72 servings per container  
Serving size 3 oz. (85.05g)

Amount per serving  
**Calories 120**

% Daily Value\*

Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 330mg	14%
Total Carbohydrate 25g	9%
Dietary Fiber 1g	4%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 4g	8%
Vitamin D 0mg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for a general nutrition advice.

#### CONTAINS

24x 9oz dough balls

#### INGREDIENTS

Ooni WHEAT flour, water, salt, bakers yeast

#### ALLERGENS

Contains WHEAT. May contain EGG or SOY.

CARDBOARD BOX & PET LINERS ARE 100% CURBSIDE RECYCLABLE.



#### OONI INFORMATION

Manufactured for Ooni Inc. 979 Springdale Rd. Suite 110, Austin, TX 78702 USA.

#### STORAGE

Store in the freezer at 0 °F. Keep frozen and do not refreeze after thawing.

FIND US AT OONI.COM OR @OONIHQ ON SOCIAL

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